

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



TRIBUTE SERIES WINES

2015 COOMBE FARM EVELYN CHARDONNAY

THE WINE

The second vintage of our Tribute Chardonnay – named in honour of Evie Armstrong, Dame Nellie Melba's daughter-in-law and dear friend. Coombe Farm Chardonnay is identifiable by its distinct grapefruit, stone-fruit flavour intensity, enduring acidity and oak finesse. 'Evelyn' represents a selection of our very finest handpicked barrels from a single clone block.

THE VINTAGE

2015 saw idyllic vintage conditions in the Yarra Valley. Warm days and cool nights throughout the growing period ensured even fruit ripeness. The resulting wines are bright and fresh, with crisp, lively acidity.

VITICULTURE

Fruit for our Evelyn Chardonnay is selected from a single block of Penfolds 58 clone Chardonnay, located in the flat, lower lying blocks of our Coombe Farm Estate. Although susceptible to frost, this block has a demonstrated ability to produce fruit of exceptional quality. The small berries of this clone are intensely flavoured with excellent acid retention.

WINEMAKING

The entirety of this Chardonnay fruit was handpicked and whole bunch pressed before being racked to barriques. The wine was matured in a combination of 35% new and 65% one and two-year-old oak for a period of 13 months.

FOOD MATCH

A perfect match for white meats and fish. Pair with a smoked salmon goat cheese roulade, served with poached prawns and herb caper aioli

TECHNICAL DETAILS

Alcohol: 13.30%

TA: 6.75g/l

ph: 3.28

Cellaring: Drink now - 2025

